Session 5

Other whiskies: Irish whiskey, Canadian whisky, Japanese whisky

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Irish whiskey
raw materials

Key grains

- malted barley
- unmalted barley
- corn/maize
- other

Processing grains

- mashbills
- exogenous enzymes permitted

Irish whiskey
distillation

Distillation strength

- less than 94.8% abv

Still types

- pot stills (triple distillation)
- column stills (grain and blends only)

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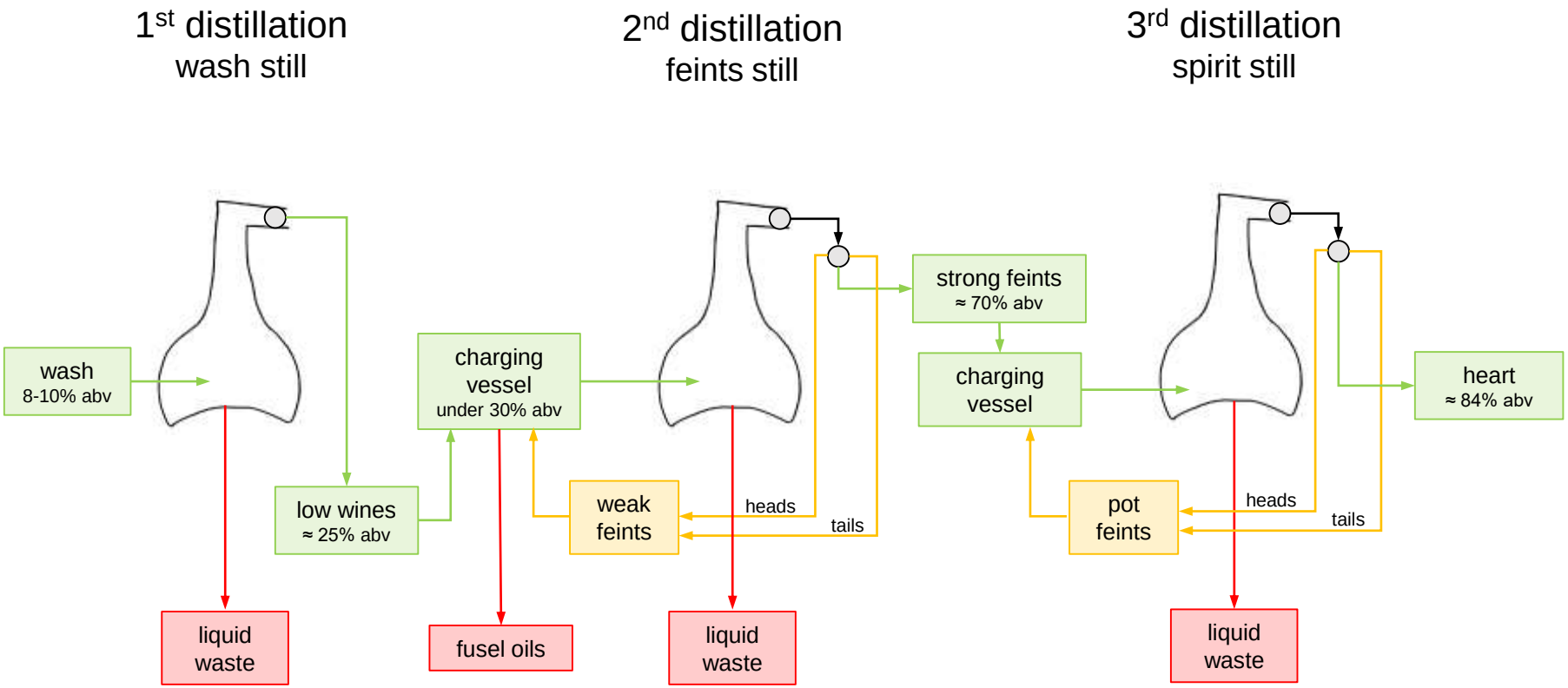
Irish whiskey
triple pot still distillation



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Irish whiskey
post-distillation

Legal requirements

- minimum 3 years in wood barrels of 700 L or less
- maturation on island of Ireland

Barrel types

- ex-ASB, ex-Sherry, other ex-wine, ex-spirit barrels

Permitted additions

- water (minimum bottling strength 40% abv)
- caramel colour

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Irish whiskey
labelling terminology

Irish Pot Still Whiskey

- at least 30% unpeated malted barley
- at least 30% unmalted barley
- other unmalted grains
- distilled in pot stills (double or triple)

Irish Malt Whiskey

- 100% malted barley
- distilled in pot stills (double or triple)

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Irish whiskey
labelling terminology

Irish Grain Whiskey

- no more than 30% malted barley
- other unmalted grains
- distilled in a column still

Irish Blended Whiskey

- a blend of two or more of the other types of Irish whiskey in any combination

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Canadian Whisky

Raw material

- any grains
- exogenous enzymes permitted

Distillation

- any still type

Production options

- base whisky
  - high percentage corn, distilled to a high strength
- flavouring whisky
  - characterful spirits, rye is a key grain

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Canadian Whisky

Post-distillation

- minimum 3 years in wood barrels of 700 L or less
- barrels mostly oak variants
- caramel and flavouring
  - “any wine or spirit, domestic or imported”
  - max. 9.09% for exported Canadian whisky
  - whisky must “have the aroma, taste and character generally attributed to Canadian Whisky”

Labelling terms

- Canadian Rye Whisky
- Rye Whisky

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Japanese Whisky

Legal framework

- made from grains, must include malted grains
- distilled to less than 95% abv

Production practices

- malt whisky
  - options: peat, still size (within distillery), *mizunara* oak
- grain whisky
  - options: wheat or corn, variety still types
- blended whisky
  - trading between distilleries not an option

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Non-examinable samples

- xxx
- xxx
- xxx

Tasting

APPEARANCE		
Intensity		water-white – pale – medium – deep – opaque
Colour		colourless – lemon – gold – amber – brown pink – red – orange – yellow – green – blue – purple – brown – black
NOSE		
Aroma intensity		neutral – light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics		*e.g.* raw material, processing, oak and maturation
PALATE		
Sweetness		dry – off-dry – medium – sweet
Flavour intensity		neutral – light – medium(-) – medium – medium(+) – pronounced
Texture/other		*e.g.* rough, smooth, watery, mouthfilling, warming *e.g.* bitterness
Flavour characteristics		*e.g.* raw material, processing, oak and maturation
Finish	*length*	short – medium(-) – medium – medium(+) – long
	nature	neutral – simple – some complexity – very complex
CONCLUSIONS		
Quality level		faulty – poor – acceptable – good – very good – outstanding

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